

[54] **MALTO-DEXTRINS OF IMPROVED STABILITY PREPARED BY ENZYMATIC HYDROLYSIS OF OXIDIZED STARCH**

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[58] **Field of Search**..... 195/31 R, 11, 7, 30; 260/233.3 R; 127/29, 70; 426/48, 661, 658

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[57] **ABSTRACT**

There is disclosed malto-dextrins having a D.E. not substantially above about 20, prepared by the enzymatic hydrolysis of oxidized starch. Syrups of the malto-dextrins are capable of remaining haze-free for long periods of time at high solids concentrations. The malto-dextrins are prepared by first liquefying and oxidizing starch at elevated temperatures to provide an oxidized and liquefied starch substantially free of residual starch granules, and in a subsequent step, converting the oxidized and liquefied starch with a bacterial alpha-amylase enzyme preparation to achieve a malto-dextrin product having a D.E. not substantially above about 20.

**9 Claims, No Drawings**